

THE

Carolina Farmer

IN THIS ISSUE

•
The Fire That
Never Started

•
Portable
Electric Heaters

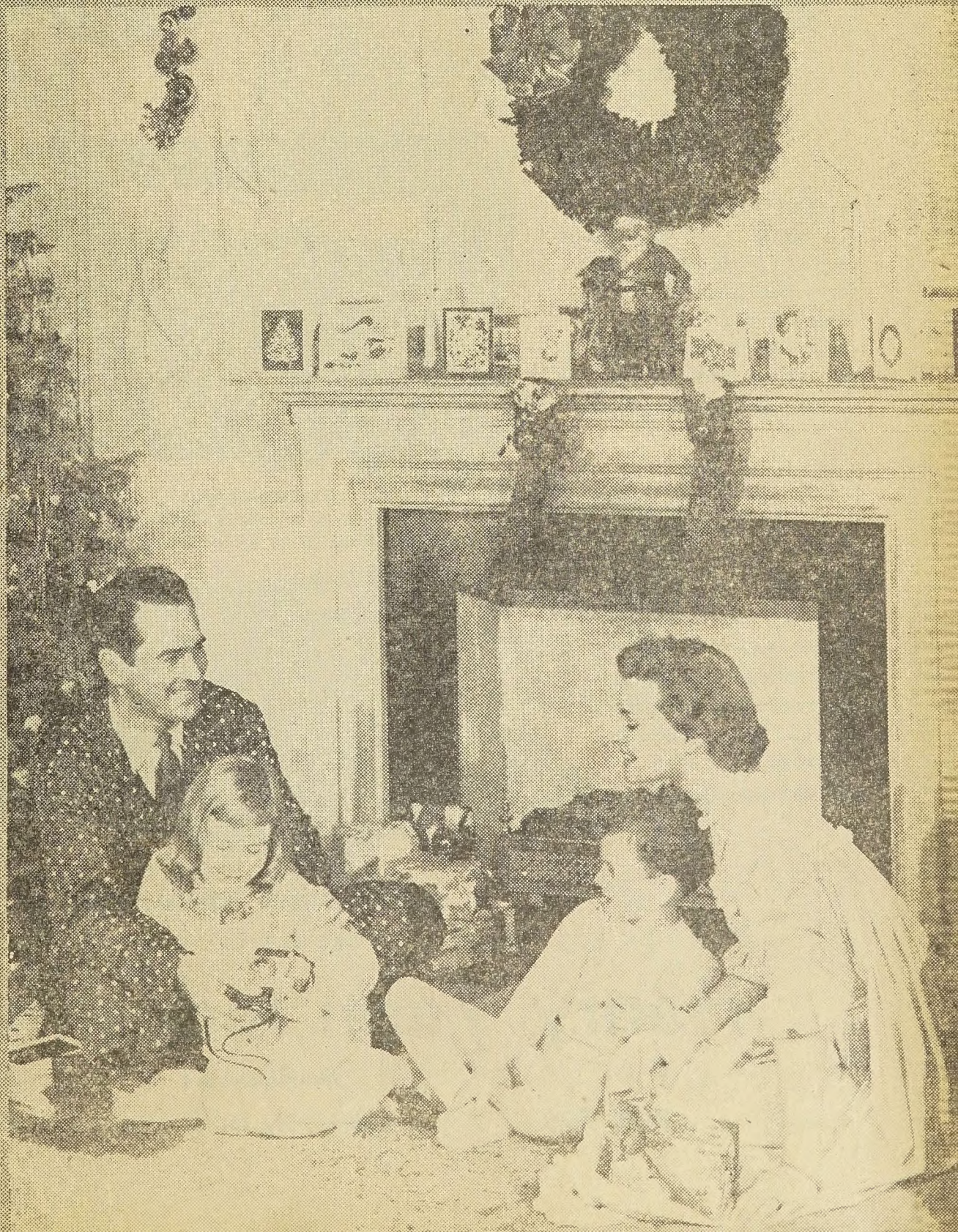
•
Dairy and Poultry
Water Systems

•
It's Getting To
Be a Habit

•
Experience Counts

Official Organ
NORTH CAROLINA
Rural Electric Cooperatives

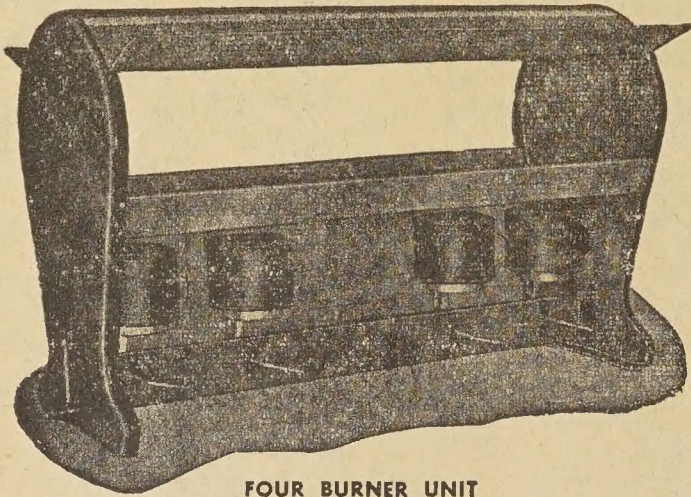
DECEMBER, 1951



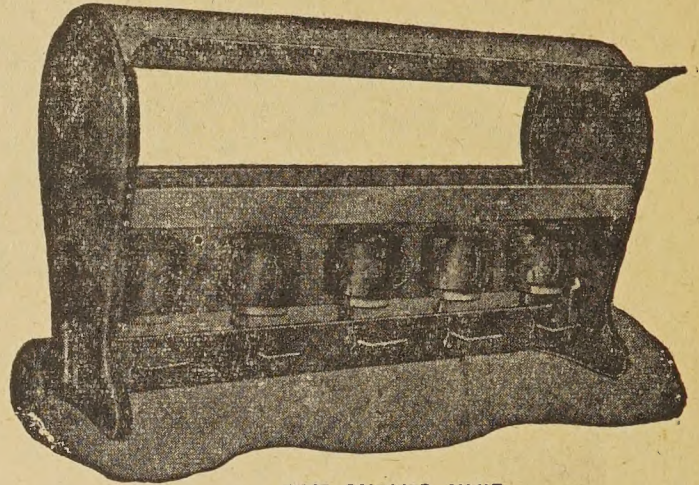
PRESENTING THE NEW 1952 HENRY VANN MODELS

● A TOBACCO CURING SYSTEM TO FIT ANY BARN SIZE

● PLUS CONTROLLED VENTILATION

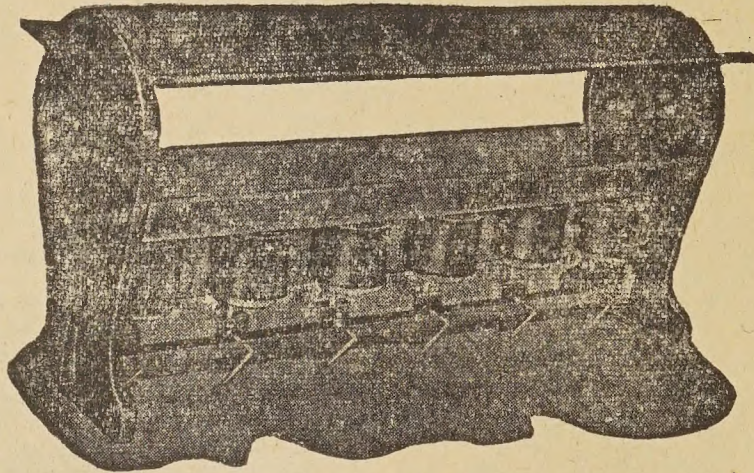


FOUR BURNER UNIT
12'x12' BARN — 4 UNITS



FIVE BURNER UNIT
14'x14' BARN — 4 UNITS
18'x18' BARN — 6 UNITS

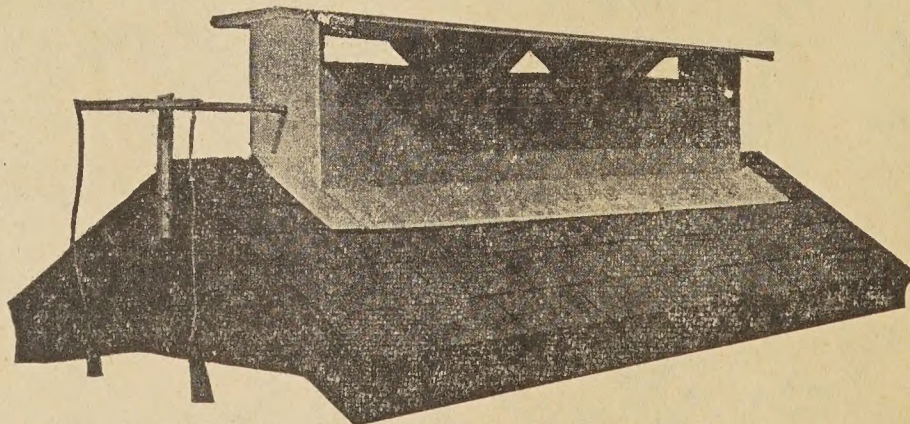
.....
All units have the famous "Quick Heat" features that have made the Henry Vann Curing Systems the choice of tobacco farmers everywhere.
.....



SIX BURNER UNIT
16'x16' BARN — 4 UNITS
16'x20' OR 20'x20' BARN — 6 UNITS

.....
Engineering advances in design for 1952 make the Henry Vann Curers the most efficient and easily operated curers on the market today.
.....

.....
Controlled ventilation is recommended by N. C. State College Tobacco Specialists.
.....



.....
The Henry Vann controlled ventilator is designed to last for years.
.....

HENRY VANN VENTILATOR

Visit Your Local Dealer and See the Complete Henry Vann Line for 1952

Henry Vann Industries, Inc.

Manufacturers

BOX 490

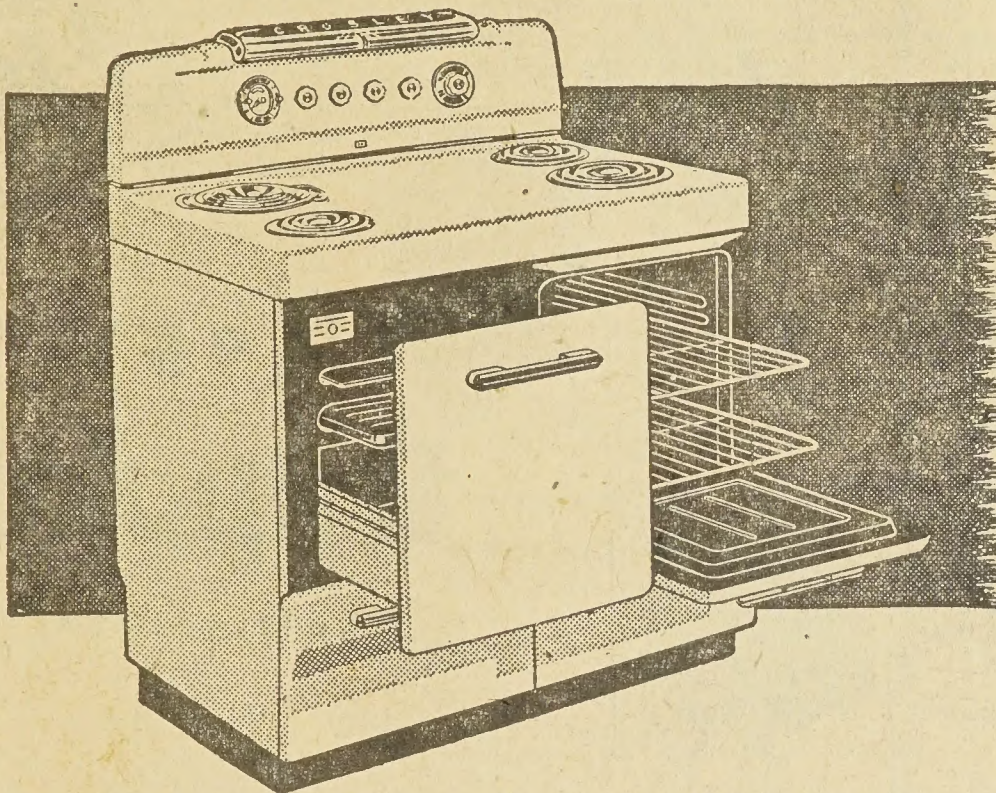
CLINTON, N. C.

PHONE 3300

THE CAROLINA FARMER

NOW... Enjoy this automatic CROSLEY ELECTRIC RANGE

On Easy Terms



DE LUXE MODEL IDD-1

A great Crosley Range that brings you fast, clean, cool, automatic cooking at an amazingly low price. "Divided" top—giant, king-sized oven with infra-red broiler.

Seven Heat Speeds (instead of the usual five) give complete control over every type of surface cooking, and in the deep-well unit, too.

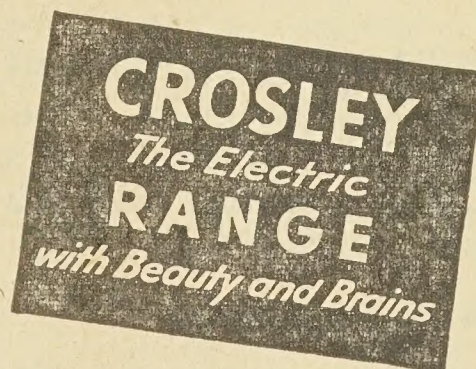
"Mastermind" Clock Timer turns heat on in oven, times cooking interval, shuts heat off when time is up.

Exclusive Self-sealing, Self-adjusting Oven Door plus "heatkeeper" insulation retains more heat inside—for cooler, more economical cooking.

Oven Thermostat with Automatic Oven Pre-heat sets for double-quick pre-heating of oven to temperature desired, then holds temperature precisely.

New Infra-red Broiler covers wide, deep area of big oven with intense heat—for fast, smokeless, "charcoal" type broiling.

One of 9 stunning new Crosley Ranges. "Divided" or "cluster" tops, single and double-oven models. Come in and see them NOW!



THE PACE-SETTING DESIGNS ARE COMING FROM CROSLEY!

Johnson Cotton Company

DUNN, N. C.

Affiliated Stores Located at

CLARKTON, N. C.
FAIRMONT, N. C.
FAYETTEVILLE, N. C.
GOLDSBORO, N. C.

LOUISBURG, N. C.
RAEFORD, N. C.
LUMBERTON, N. C.
ROCKY MOUNT, N. C.

ROXBORO, N. C.
SANFORD, N. C.
SILER CITY, N. C.
SMITHFIELD, N. C.

WALLACE, N. C.
WENDELL, N. C.
CONWAY, S. C.
WILSON, N. C.

LAKE CITY, S. C.

"CASH IF YOU HAVE IT — CREDIT IF YOU NEED IT"

New! YET BUDGET PRICED



**New
6.10
CU. FT.**

1951

Hotpoint

Refrigerator

**17-lb. Speed Freezer
Genuine Hotpoint Quality**

● You'll have to see this new low priced Hotpoint to appreciate what a great quality value it is . . . the kind of top-quality you expect from Hotpoint. Here's the same all-steel construction found in de luxe models, the same beautiful Calgloss enamel finish that won't chip, crack, or flake. Don't wait—see it today!

- Large glass chiller tray
- Durable, corrosion-resisting shelves
- Automatic interior light
- Safety Stop checks door swing
- Automatic door latch
- 5-Year Protection Plan on famous Thriftmaster Unit

VISIT YOUR NEAREST HOTPOINT DEALER

HENDRICKS & MERRELL FURNITURE CO.

"Where Comfort and Economy Meet"
MOCKSVILLE, N. C.

HALLUM FURNITURE CO.

"We Service What We Sell"
ROCKINGHAM-WADESBORO-BISCOE, N. C.

2-3

WATT'S COOKING

By NICK and the STAFF

CONTENTS

SAFE DRIVING . . . I like to keep right on talking about safe driving, friends. It's hard to believe, but since I went into the subject in this column last month there have been more than 100 additional deaths on the highways of our state. Officials at the Department of Motor Vehicles are now looking for 1,000 before the year is out. This month I would like to tell you of a little trick a lot of smart motorists are doing to keep their car from sliding and skidding of icy streets. It's ballast. By using sand, as ballast, in the trunk of your car, you will gain necessary weight to prevent skidding. A shallow box with a hinged lid is recommended. Fill it with sand which weighs approximately 120 pounds to the cubic foot, and you have the extra poundage to keep you on the road. Lift the top and you have a handy supply of gritty sand which will give your tires traction. Simple eh! But then, it may save your life.



"Nick" Nicholson

POWER CONSUMPTION . . . Peak loads hit the co-ops in December and the longer days of the winter months ahead put heavy demands on power suppliers. This year, with increased defense production requirements, new records will be set in power production and power consumption. The power shortage is being relieved in some states as new REA-financed G and T facilities go into operation.

CARE FOR MACHINERY . . . Here are a few tips on caring for your farm machinery during the winter months. First, your tractor should be cleaned, inspected and serviced just as if were to be used for a big day's work. Drain the crankcase, replace the oil filter, and refill the crankcase with fresh oil. If the tractor is to be stored for a long period you should jack it up, remove the sparkplugs and insert about two tablespoonfuls of oil into each cylinder. Take the battery out and plug up the exhaust pipe with a clean rag. Fuel should be drained from the tank, carburetor and line. All machinery with unpainted surfaces should be coated with a rust preventative. The greatest enemy of stored machinery is rust, so better take proper care of it now.

Merry Christmas
And A
Happy New Year
From The
Carolina Farmer

THE CAROLINA FARMER

Volume VI

DECEMBER, 1951

Number 12

IN THIS ISSUE

	Page
Question Box	6
The Fire that never started	7
Portable Electric Heaters	8
Dairies and Poultry Farms need running water	9
It's getting to be a habit	10
Christmas Ideas . . . Mrs. Loyd Isaacs	11
Dont burn woods to kill weevils	11
Removes Skunk Smell	11
Experience Counts	12
The Carolina Home Maker	14
Patterns	15
Carolina Farmer, House of the Month	18
Garden Time	19
Mallard Duck	19
Power Shortage Admitted	19
Editorially Speaking	22

OUR FRONT COVER

Mother, Dad and the youngsters survey the goodies Old Santa brought during the night. We think it makes just about the happiest picture for our front cover this month as any we've seen.

The Carolina Farmer

Dedicated To Better Rural Living

Published Monthly by

THE CAROLINA FARMER PUBLISHING COMPANY, Inc.
P. O. Box 2854 · Raleigh, N. C.

Established 1946

RUSSELL G. SIMMONS, Publisher

STAFF

J. E. Nicholson, President and Editor
York Kiker, Woman's Page
Lucile Hart, Circulation Manager

PUBLICATIONS COMMITTEE

Leslie Rucker, Chairman, Tarboro
Lee Hatley, Morganton
W. C. Carlton, Morehead City
Heyward H. McKinney, Wadesboro

SERVING THE MEMBERS OF RURAL ELECTRIC
COOPERATIVES IN NORTH CAROLINA

THE CAROLINA FARMER is published monthly by The Carolina Farmer Publishing Company, Inc. Entered as Second-Class Matter at the Post Office at Raleigh, North Carolina, under the Act of March 3, 1879. Additional entry at Washington, D. C. Editorial, Executive, and Advertising Offices, 412 Masonic Temple Building, Raleigh, North Carolina. Subscription price \$1.00 per year. Title registered U. S. Patent Office.

Wanted . . .

RED CEDAR

•
**Timber
Logs
Lumber
Stumpage**
•

We Pay Highest Cash
Prices at Cars

Geo. C. Brown & Co.

GREENSBORO, N. C.

QUESTION BOX

QUESTION: Is ventilation needed to cure sweet potatoes in an electrically heated house?

ANSWER: State College agricultural engineering specialists say that electrically heated sweet potato curing houses need very little ventilation to cure potatoes satisfactorily. In tests conducted at McCullers Branch Experiment Station, potato quality was excellent in all cases even though air vents were kept closed during the curing process and storing period.

* * * *

QUESTION: Please explain the provisions of the new social security legislation as it affects farm workers.

ANSWER: The expanded legislation covers hired farm and domestic workers (cooks or household workers on the farm) who are employed regularly. A worker is considered regular if (1) he works continuously for one farm operator during the entire calendar quarter and (2) he continues to do farm work for at least 60 days for the same employer in the succeeding calendar quarter and receives \$50 or more cash wages for his work. He also is a regular worker if he is paid

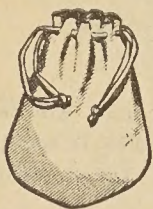
\$50 or more cash wages in a calendar quarter and was a regular worker for this same employer in the preceding calendar quarter.

The first quarter begins January 1. A worker who has worked all of the fourth quarter of 1950 can be covered for social security beginning January 1, 1951. Thereafter, a worker must work 60 days and earn at least \$50 in cash in every three-month period to get continuous social security credit.

Farm workers should make sure they have a social security card. This may be obtained from the nearest social security office or through the local post office. The card should be shown to the farm operator by whom the worker is regularly employed.

The operator must have the exact name and number shown on the card to report the worker's wages every three months. The operator will deduct the social security tax from the worker's wages and add an equal amount as his own payment.

The tax through 1951 is 3 per cent — one-half deducted by the farm operator from the worker's wages and the other half contributed by the operator. The operator will send this money to the government.



GENUINE BUCKSKIN

Jackets . . . gloves
. . . Send 50c for
money pouch and free
catalogue.

Berman Buckskin Co.

227 No. First
Minneapolis, Minn.

SOUTHERN ENGINEERING COMPANY

ARCHITECTS — ENGINEERS

1000 CRESCENT AVENUE N. E.

ATLANTA, GEORGIA

Here's the Way To Curb a Rupture

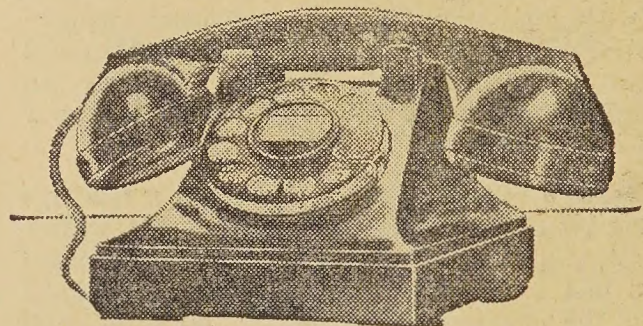
Successful Home Method That Anyone
Can Use On Any Reducible Rupture
Large or Small

COSTS NOTHING TO FIND OUT

Thousands of ruptured men will rejoice to know that the full plan so successfully used by Capt. W. A. Collings for his double rupture from which he suffered so long will be sent free to all who write for it.

Merely send your name and address to Capt. W. A. Collings, Inc., Box 712-J, Watertown, N. Y. It won't cost you a cent to find out and you may bless the day you sent for it. Hundreds have already reported satisfactory results following this free offer. Send right away—NOW—before you put down this paper.

Advertisement



What value would you place on your telephone?

What value would you put on your telephone if you were to name your own price? What value would you place on those errands your telephone runs, all over town, in good weather and bad? What is it worth to chat with friends and relatives whenever you please . . . or to make a date for bridge or golf?

What value would you put on that hurry-up call to the family doctor . . . or on those important business calls you sometimes receive at home? What's the price tag on a familiar voice wishing you a heart-warming "Happy Birthday."

Probably you'd find it almost impossible to estimate the full value of constant dependable telephone service. When you think how much it does for you compared to what you pay, telephone service stands out as one of today's real bargains.

so much value . . .  . . . so little cost

CAROLINA TELEPHONE & TELEGRAPH COMPANY
EXECUTIVE OFFICES — TARBORO, N. C.

The Fire That Never Started

Glance at your watch or look at the nearest clock.

Before you can read for one minute—48 seconds, to be exact—a destructive fire will have broken out somewhere in the United States. Chances are it will cause loss of life in addition to destroying valuable possessions.

Fire attacks an American home every minute and a half around the clock. It attacks a store every 11 minutes, a factory or place of business every 14 minutes, a school every three hours, and a hospital every six hours. The money wasted through these American fire losses in 1950

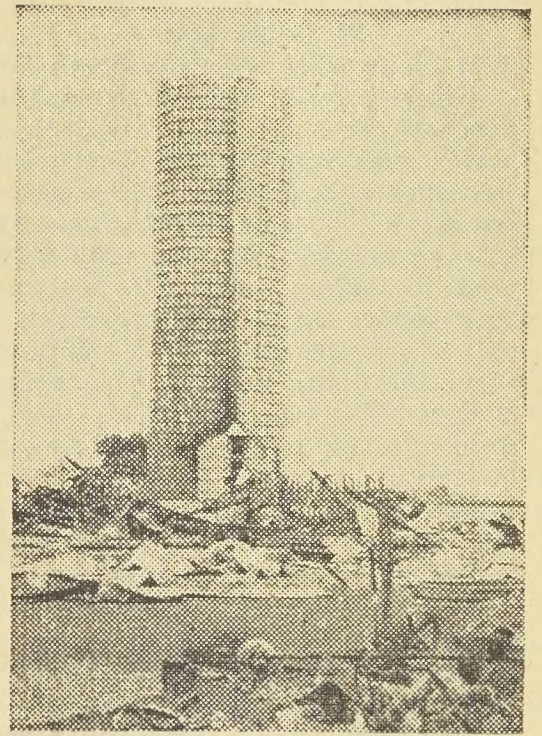
startled to know that there is very little that you can do to improve its basic fire safety. It is true that you can eliminate many of the causes and breeding grounds of fire, and this of course should be done regularly. But regardless of how clean and free from inflammable waste and accumulation the structure may be, your present safety is dependent to a very large extent upon your judgment when you selected the building materials. Here, better than anywhere else, the old axiom about an ounce of prevention being worth a pound of cure applies. The ounce of prevention is firesafe construction.

According to the National Bureau of Standards, firesafe construction is "a type of construction designed to withstand a complete burn-out of the contents for which the structure was intended without impairment of structural integrity." This is just another way of saying that a really firesafe structure is one that is well planned and wisely built of materials that will not burn.

First Floor Important

Requirements for firesafety need not be complicated. When walls and floors are of concrete, and the roof is constructed of a non-burning material such as asbestos-cement shingles or concrete tile, a structure will have maximum safety from structural damage due to fire. Most important is a concrete first floor. A first floor built of concrete gives dependable protection from fire which originates in the basement. The concrete floor acts as a barrier to these basement flames and prevents the rapid upward spread of the blaze.

Plans for a firesafe structure may



After 24 years of service, this concrete stave silo shows it can "take it." Although fire leveled the adjoining barn, the concrete silo stands undamaged.



Fire hits industry as well as the farm. It attacks a factory or a place of business every 14 minutes. A typical industrial fire is this 7-alarm blaze in a five-story warehouse.

would have built 764 jet-powered B-36 heavy bombing planes for the U. S. Air Force or 830 jet-powered bombers for the U. S. Navy.

American home owners and American industry suffered financial losses of \$688,460,000 from fire in 1950, and these same fires caused the loss of almost 25 million man-hours of work. This was an increase of \$36,926,000 over total property losses by fire in the United States in 1949.

Basic Firesafety Built-In

If your house or place of business has already been built, you may be

CARTOON BOOKLETS

SAY FELLOWS! BE THE LIFE OF THE PARTY WITH THESE SMALL ILLUSTRATED CARTOON BOOKLETS OF COMIC CHARACTERS! 10, ALL DIFFERENT, \$1 POSTPAID SORRY—NO POSTAL C.O.D.'S!

REGINALD SALES

Free for Asthma

If you suffer with attacks of Asthma and choke and gasp for breath, if restful sleep is difficult because of the struggle to breathe, don't fail to send at once to the Frontier Asthma Company for a FREE trial of the FRONTIER ASTHMA MEDICINE, a preparation for temporary symptomatic relief of paroxysms of Bronchial Asthma. No matter where you live or whether you have faith in any medicine under the sun, send today for this free trial. It will cost you nothing. Frontier Asthma Co. 468-J Frontier Bldg. 462 Niagara St. Buffalo 1, N.Y.

include one of at least four types of concrete floors. Perhaps the most popular is a reinforced concrete slab placed over precast concrete joists. The joists may be left exposed if desired, to act as a beamed ceiling for the basement.

Another recently developed type—concrete block joist construction—uses filler units which are placed integrally with the concrete slab. A third type is the precast concrete unit floor, of which there are several varieties in use. A common method is to use reinforced concrete block units factory assembled into concrete "planks." A fourth type is cast-in-place reinforced concrete, generally 4 to 6 inches thick. The thickness of the slab depends on load and span—thicker slabs being required for longer spans and heavier loads.

The cause of about 22 per cent of fires in city homes can be traced to faulty electric facilities. In all of the concrete floor types mentioned above, conduits for electric wires are embedded in the concrete or pass through the precast concrete units. Similarly, boxed-in openings for heating ducts and pipes are installed in the concrete floors, thus minimizing danger of fire from faulty heating plants, which cause about 15 per

(See FIRE, Page 20)

Portable Electric Heaters

By Oneta Liter

REA Home Electrification Specialist

Almost every home needs extra heat at times. A portable electric heater will supply this effectively, conveniently and safely. These heaters are not a substitute for general all-over heating, but are ordinarily used to supply additional heat in such rooms as bedrooms, children's rooms and sick-rooms. In addition, they are useful for drying babies' clothes, stockings, and other small articles of clothing. Another factor in favor of the portable electric heater is that it supplies heat without smoke, soot, odors or grease, flames or fumes, dirt, dust, or excessive moisture—because it has no products of combustion.

Types of Heaters: There are two basic types of electric heaters—radiant heaters and convection heaters. Sometimes there is reference to a third type, the motor-driven fan heater. This is really a combination of the radiant and convection heater.

The radiant heater does not heat the air; rather, it heats any object directly in the path of its beam. The heating element of this type usually consists of a heater wire wound on a ceramic tube or cone located in the reflector bowl. Usually this type produces a cheerful glow in the room. The bowl reflects or throws the heat out to reach anything in its path. All of these heaters are covered with a wire grill to prevent combustible material (such as clothing) from touching the heating element and burning.

Heats Air

The convection heater warms objects by first heating the air which surrounds it. An opening at the bottom of the frame of the heater permits the cold air to be drawn in and passed over the heating elements for warming. The warm air is then released through a top opening to warm the room. The distribution of heat is somewhat dependent on the air currents in the room.

The cost of operating the heaters varies according to the rate paid for electricity. Ordinarily, however, it will be about 3c to 8c per hour, at a rate of 5c per kwh.

Some Differences in Heater Models

Radiant Heaters: The bowl model is probably more common than other kinds. This heater will heat anything in its path; the bowl reflector can be adjusted to throw the beam of heat in any direction. It is light in weight and may be moved around easily.

Other heaters of this type are constructed with heating elements that are tubular or spirally shaped. These elements are mounted vertically or horizontally in a metal cabinet with grills through which the heat is reflected.

An infra-red lamp heater is devised by inserting a given number of infra-red lamps in the back of a specially constructed cabinet.

Fan or Air Circulators: The cabinets of these heaters may be circular, square, or oblong in shape. The motor-driven fan circulates the air which passes over the heating unit and out into the room. Some fan models remain stationary, while others oscillate. The oscillating action spreads the heated air, and in addition beams it up or down.

In some fan models, the heating element is removable. This makes the fan available for summer use.

Portable Radiators: These heaters are operated with steam or water. Some models come with the proper amount of water and anti-freeze to operate over a considerable period of time before needing refilling. The steam heating type requires refilling about every 100 hours. The cold air is drawn in at the bottom, passes through a special core for warming, then circulates all through the room. A desirable feature for this type is an automatic control to limit the pressure inside the radiator.

Dual Heat

Some radiator-type heaters operate on a dual heat principle. The outer surface radiates heat in all directions, while the convected heat is discharged through vents, which raise and maintain room temperature. Some also are equipped with an automatic thermostat, to control the operation for desired room temperature. One model comes equipped with casters for ease in moving it where needed.

Convection Heaters: The heating element in this type of heater is usually somewhat larger, since heat transmission comes mainly from the natural circulation of warmed air rising and being replaced by cooler air. The heating elements are located in oval, rectangular or square metal cabinets. The bottom, sides and top of the cabinets are constructed with vents and grills, for free circulation of air.

The portable electric heater is 100 per cent effective in the conversion of electric energy into heat. However,

it is important to remember that heaters differ in the extent to which they can effectively direct the heat which is generated. Economical heating results depend to a great extent on the proper selection of a heater.

Some of the desirable features to consider are: (1) sturdy and compact construction; (2) good balance to prevent tipping; (3) lightness in weight for convenient carrying; (4) a cabinet of durable finish; (5) handles conveniently located and heat-resistant.

Be Safe

For safety, look for the U-L label, the seal of the Underwriters' Laboratories. This is sponsored by the National Board of Fire Underwriters, and the label means that the heater has been tested and approved. It also means that the heater is so well designed that in ordinary usage nothing inflammable will come in contact with the heating element and produce a fire hazard. Neither will it tip over in normal use, and set fire to anything against which it falls. A very good guarantee is to purchase a heater made by a reliable manufacturer, from a dealer who will stand behind his merchandise from the point of both quality and service.

Installation and Care of Portable

Heaters: Heaters may be used wherever there is an electrical outlet, provided the wiring circuit is heavy enough to carry the rated wattage load of the heater and other appliances in use on the circuit. 1620 is the maximum wattage permitted for portable heaters for home use. Larger wattage heaters require circuits of 220 to 230 volts, and these are not commonly available in homes. This is protection for safety in operation, as well as efficient use of electricity.

In caring for a portable heater, the maker's instructions should be followed. It is well, however, to remember the following general rules: Clean out all dust and lint regularly. Wipe cabinet and trim finishes with a damp cloth and dry thoroughly. Never permit water to touch the heating element. Disconnect all heaters when not in use.

When there's a stale taste in your ice cubes, don't blame the poor refrigerator. The trouble probably lies in the fact that the trays are harboring food odors. To keep them fresh and sweet, wash the trays frequently with soda and warm water, about 3 tablespoons of soda to a quart of water.

Dairies and Poultry Farms Need Running Water and Electric Water Systems

By Herbert C. Angster

How important is running water to American dairies and poultry farms? Well, just for the record, let's look at some figures.

To begin with, milk is 87 per cent water. And each egg is two-thirds water. So, we can say that the largest part of these products is water. Now, how much milk and how many eggs do dairies and poultry farms produce in a year's time?

Milk production for 1949 totaled 119,136,000,000 pounds. This brought an income to dairymen of \$3,781,617,000 that year.

Egg production in that year came to 56,380,000,000 eggs and provided an income to poultrymen of more than \$2,106,000,000.

When you think of 87 per cent of all that milk and two-thirds of all those eggs as water, you begin to get a general idea of how important water and lots of it is to the folks who produce this milk and these eggs.

And that doesn't include the additional millions of gallons of water required to aid in producing these products.

Basic

So, you see, running water is a basic ingredient not only of the product themselves but also of the actual economic life of the farmer.

With electricity now available to over 4,750,000 of the 6,010,522 farms in the United States, efficient and economical electric water systems become the answer to increased production and profits.

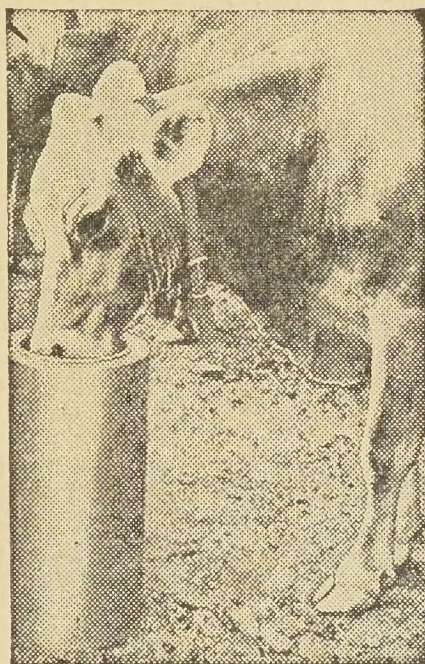
Milk cows require a plentiful supply of fresh, clean water. In fact, the more water a cow drinks, the greater its yield. A cow's daily average water requirement is 25 gallons, but this will go as high as 40 gallons, especially on a very hot day.

Cows watered two or three times daily drink about 40 per cent more water than those watered only once daily. They also give considerably more milk as a result. On the other hand, the milk yield of cows decreases more rapidly from lack of water than from lack of food. Cows require about three and one-half times as much water as they do food.

A single cow will produce about an average of 400 pounds more milk when running water is available all the time than it will when watered only once or twice daily.

Production Increase

In one instance, a herd of 23 Jersey cows produced 12,511 pounds of



milk in a six-month period on a farm not equipped with an electric water system. During a similar period after an electric water system had been installed, this same herd produced 15,628 pounds of milk. This increase of 3,117 pounds or 24 per cent was also accompanied by an average increase in butterfat of 17.7 pounds.

Obviously, an electric water system does much to increase the dairy profits. As to cost of operation, an extra pint of milk produced daily will pay for the electricity needed to supply water to a large herd for that day.

A good supply of fresh water is a necessity for the poultry farm, too. With running water available at all times, chickens drink more water, eat more, and lay more eggs.

Poultry, unlike other farm stock, consumes small quantities of water at a time. If they are to get the amount they need, water must be available at all times.

One state agricultural experiment station has found that a good layer may consume as much as 170 pounds of water a year. At this rate, a flock of, say, 1,000 birds would consume 85 tons (21,000 gallons) a year.

When you consider that water is also needed for cleaning poultry houses, for cleaning eggs, for the poultry dressing room, for fire protection, and for the house, it becomes quickly apparent that only an electric water system can do the job economically.

Inexpensive

Considering the relatively low cost of installing and maintaining running water on the poultry farm, its ab-

sence is actually very expensive. It is difficult to understand how so many poultry raisers operate their business without running water. In one state, only 56 out of every 100 poultrymen have running water. In another, less than half the poultrymen have this absolute necessity. That means a large number of farmers are not making the profits from their flocks which would be possible with running water.

A laying flock needs water every hour of the day. For every pound of feed a layer eats, it must drink two pints of water. Only well watered birds can be well fed.

Here's something else, too. In cold weather, water gets icy cold. Hens drinking cold water in the winter produce fewer eggs than they do if the water is heated to body temperature.

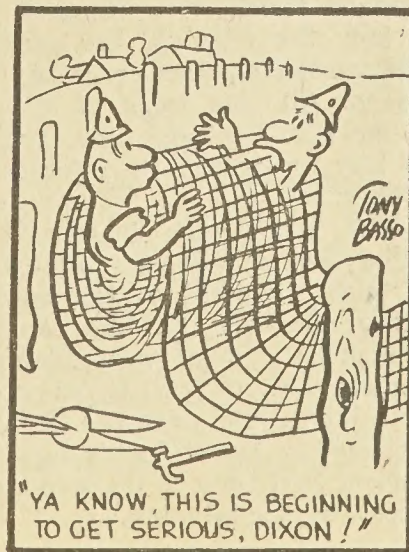
At the University of Illinois recently, it was found that hens with warm water available for drinking all winter averaged 95.6 eggs. Hens drinking water warmed only part of the time averaged 87.7 eggs each. Hens that got only cold water all winter averaged much less, 80.6 eggs per bird.

Tests show that hens drink the most water when its temperature ranges from 50 to 60 degrees.

Home-made heaters and factory-made non-automatic heaters are helpful, but they do not give the maximum benefits offered by properly controlled poultry water warmers. There are two types of poultry water warmers in common use. They are the immersion and stove types.

The immersion heater is placed right in the drinking water, while the stove type heater takes the form of a stove upon which the water fountain or vessel is placed.

There are also watering troughs on the market which have thermostatically controlled electric heating units. They are moderately priced and popular with large flock owners.



"YA KNOW, THIS IS BEGINNING TO GET SERIOUS, DIXON!"

It's Getting To Be a Habit!

The American Housewife Knows a Good Thing When She Sees It; Today She's More Frozen Foods-Conscious Than Ever

* * * *

By Mason Gould

The American male is a pretty good judge of tobacco, motor oil, and the relative merits of the Dodgers and Giants. But let's face it, men, there's no one quite as shrewd as the American female in the food market.

That's one big reason why there's no holding back the mushrooming frozen foods business. The modern American housewife is constantly looking for time-savers in the conduct of her domestic duties. She gets them in frozen foods. She wants variety, too, to please hubby and the children. She gets it in frozen foods. She would like fruits and vegetables not just in season, but all year 'round. She gets them in frozen foods. And she demands quality in the food she buys. She gets that, too, in frozen foods.

Is it any wonder, then, that in the short space of 25 years, the frozen foods business has erupted from a mere idea into a venture that employs millions of people and places in retail freezing cabinets more than a billion pounds of produce annually?

No longer must the American housewife worry about seasons. For her, it used to be corn in August and September, strawberries in July, mackerel in the summer, or turkeys in the fall. Each of these foods, and many other seasonal ones, can now be eaten at any time of the year, thanks to the frozen foods industry.

The vacuum cleaner and the washing machine save the housewife lots of time. And they have gone a long way toward eliminating her old nemesis—fatigue. But frozen foods have probably saved her just as much time and energy. The housewife used to spend many hours a week in the kitchen. But no longer need she take the time to shuck her corn, shell her peas, snip the tops off her carrots, or prepare her chicken or turkey for the oven. All this work is already done for her. Cooking time, too, is much less for frozen than for fresh vegetables.

Another thing the housewife is thankful for is that she no longer must buck the lines at the market the way she used to. She can lay in a week's supply of vegetables and concentrated citrus fruit juices on one market jaunt, and thus use her former shopping hours for things she just never had time to do before. Or perhaps for just relaxing.

American ingenuity is famous the world over. But it's so highly productive that Americans themselves take this quality almost for granted. They are taking frozen foods in their stride just as they have taken the electric light, the telephone, radio and television. Many of them are eating frozen foods today without knowing the intriguing story of how frozen foods got their start.



These downy chicks will be quick-frozen fryers or broilers in about 11 weeks. Hatched from pedigreed eggs, these chicks are given tender care during their growing period to insure full-flavored tenderness on the dinner table.

Way back in 1912, a man named Clarence Birdseye from Gloucester, Massachusetts, set out on a fur-trading expedition to Labrador. He was not there long before he noticed that the Eskimos were eating fish and caribou meat which had frozen from exposure to the sub-zero Arctic air and had been thawed out and cooked several months later. Why, mused Birdseye, couldn't that practice be used commercially? He knew that freezing a food at zero or thereabouts was not adequate because the food would not retain its natural flavor and texture. Perhaps the answer lay in how quickly the food was frozen.

Only at extreme low temperatures can food be frozen quickly. Birdseye tried it. To his delight, when the food was thawed out, it still had its original flavor and the texture had not been injured.

When he returned from Labrador, Birdseye set about developing his quick-freezing idea. By 1925, he had come up with what he called a multi-plate quick-freezing machine. It consisted of layers of steel plates fitted with coils through which sodium chloride brine, a refrigerant, was passed. He placed fillets of fish between these plates at a temperature of 40° below zero, and left them there 5 weeks.

When he took the fish out and thawed them, they were as fresh and delicious as the day they were caught. Today, the freezing process has been shortened to about an hour.

Birdseye's success, of course, didn't go unnoticed. He had a hard time of it for awhile. The public was against the idea of frozen foods at first. But gradually people began buying them, until, in 1928, Birdseye was riding high. The Postum Company, forerunner to the present General Foods Corporation, became interested and a year later bought Birdseye's quick-freeze patents for \$20,000,000 and his (See **HABIT**, Page 20)

Christmas Ideas From

MRS. LOYD ISAACS

It's time once again

When a gleaming Christmas star
Guides our thoughts from friend to friend

And from it's radiance afar

Kindles anew, our faith in Him,
The lowly Child of Bethlehem.

Let's remember, as we keep our
Savior's birth

The simple lesson that He taught
That all men upon this earth

Live and love as brothers ought.
And forget not these words,
when sending greetings to thy
brothers:

"Owe no man anything except
to love ye one another."

Half of the magical joy at Christmas time is in getting ready for it. "Merry Christmas" and "Happy New Year" ringing out as friends and neighbors come in for a visit, the joyous peals of laughter from young folks, caught under mistletoe, and the chorus of "this is positively the best I've ever eaten" as they sample your spicy goodies, is reward enough for you.

But during the next few days you will have your hands full as you try to accomplish everything you have planned. Yet if you will take the time to organize your work before you go any further, you may be amazed to find how much the load is lightened.

Making a list of those for whom you must buy gifts or send greetings to, is one way of eliminating last minute embarrassment and frustration. Check Christmas decoration days ahead and take note of what must be bought, made or repaired if you wish to save precious last moments. And remember you can't be too careful with your Christmas tree wiring! Discard any badly-frayed wiring which might be both a shock hazard and a fire hazard.

Take heart if your budget does not allow you to buy all the toys, gifts and decoration that you'd like. No decoration is half so pretty as your own, assembled with a little thought and extra time. No gift is more appreciated than the gift made with loving hands especially for you. Such a gift, need not be expensive and

usually is not. Yet it is more distinctive than the most expensive because it is individual, made especially for one person.

These simple ideas made lovely symbols of Yuletide:

1—Gum drop trees are always a novelty at Christmas time. Choose a thorn branch, or another branch that have many twigs. Paint it white, gold or silver and decorate with gum drops—sticking them on the thorns or twigs.

2—Apples, grapes, evergreens and candles can be arranged into a pretty centerpiece. Cut holes in the ends of two apples big enough to hold the candles 10 or 12 inches long. In the center, on a mound of evergreen place apples and grapes which have been frosted with powdered sugar.

3—By using one's own ingenuity, angels and jolly Santas can be made by the use of the following materials:

Marshmallows, figs, raisins, currents:

Eggs (blown and faces applied)

Angel hair, yarn or curled paper for hair; popcorn balls for head and body.

4—A lovely cluster for your door can be made from ribbon, evergreen, and either painted or unpainted pine cones.

5—Don't throw away your old Christmas cards. Deck them on the mantel, piano or table. They may also be suspended by colored ribbons or yarn from the mantle or around the doorway.

If you like to sew there is no limit to the useful and attractive gift you can make. There are bedroom shoes for Dad, aprons and pot holders for Mom, balls, dolls and doll clothes, etc., for the kiddies.

An inexpensive gift set for the boy in your family is an electric wood burning needle and a small coping saw. This is an educational and creative gift that any boy will appreciate and if you are smart enough to purchase it early and do a little slipping around you can make scores of other gifts with Johnny's set. Don't let him see you using it, however!

It is hoped that the following gift suggestions will lighten your Christmas anxieties and make for you the happiest Yuletide season ever!!

Don't Burn Woods To Kill Weevils

Thinking of burning over your woods to kill out the boll weevil? Don't do it!

If you do, you'll destroy valuable timber needlessly. And you probably won't kill many weevils.

Boll weevils hibernate in many places where they can't be killed by burning. Many do over-winter in surface woods trash, but more than three-fourths of these locate within 50 feet of the woods' edges. Practically none are found at distances greater than 150 feet from the edges.

Thus, when a farmer burns larger areas of woods to kill this cotton pest, he's "cutting off his nose to spite his face."

Burning woods damages the timber and kills the undergrowth and seedlings. It may lead to soil erosion, and it often is bad for wildlife. Then too, woods fires often get out of control and larger areas are burned than intended.

Even if the burning is done successfully, large numbers of weevils will survive and be ready to start an infestation next spring. And if weather conditions are favorable during June and July for weevil development, control measures will be needed anyway.

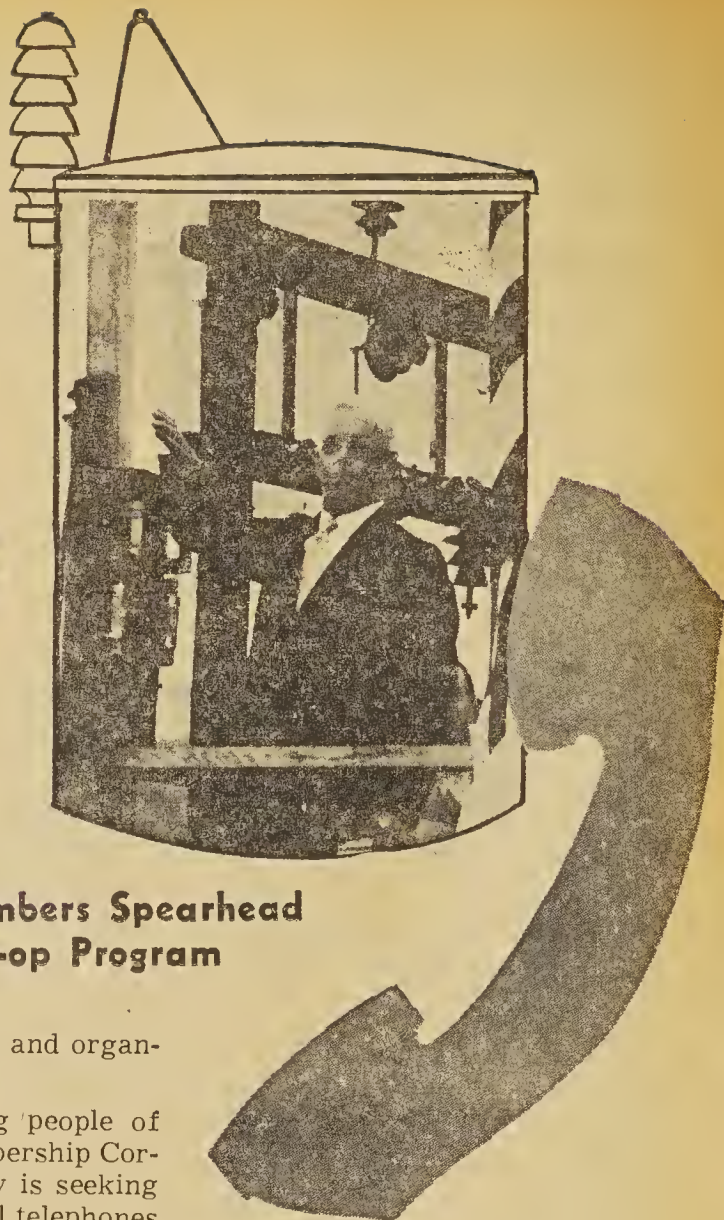
It's wiser for a farmer to encourage the growth of young timber and to systematically cut and sell this in order to purchase dusting machines and insecticides than destroy the timber by burning. Entomologists report that more weevils can be killed by destroying cotton stalks in the fall than by the dangerous practice of burning woods.

Removes Skunk Smell

They say that a farm dog is just plain useless until he's been skunked. After that, he seems to get a little common sense. But, while he's still getting over the effects, he's mighty hard to live with. No amount of washing seems to do any good and, if he gets wet, the skunk odor blooms again. The dog doesn't mind, but the family always objects.

To make the pup socially acceptable again, wash off the excess oils with soap and water. Then take the new aerosol "Good-aire," made by the Bridgeport Brass Company, and press your thumb on the simple valve to release the spray. Play the spray over his fur., making sure that you don't get it into his eyes, and soon he will be fresh and clean smelling again.

EXPERIENCE COUNTS



Electric Co-op Members Spearhead Telephone Co-op Program

Take a good, solid electric cooperative liberally sprinkled with progressive and informed members and you have the working ingredients for still another co-op. A telephone cooperative. For practically every electric co-op member thinks it is good business to give all-out help in order to get telephone service in their areas.

Many examples of this type cooperation among electric co-op members and potential telephone subscribers are to be found throughout the country. The electric members usually are experienced and well versed in the organization of cooperatives and are willing and anxious to lend their neighbors a hand in getting telephones for them. Good telephone service is just as essential to farm operation as are lights and power.

When a piece of farm equipment breaks down, it's a real time saver for Mr. Farmer who has only to reach for the phone and order an immediate replacement part. When sickness strikes suddenly in the farm home, lives may be saved by a doctor's attention. And the quickest way to get the doctor out is to telephone.

Five Co-op Phone System In N. C.

Here in the Tar Heel State we have five cooperative telephone systems each in various stages of organization. But it is a safe bet to say that they all at one time or the other looked to their local electric co-op

for assistance in planning and organizing.

Take the hard working people of the Surry Telephone Membership Corporation of Dobson. Surry is seeking 2,300 applications for rural telephones to serve areas in Surry, Alleghany and Stokes Counties. They were granted a charter by Secretary of State Thad Eure in January and have secured 752 applications for telephones to date. The Rural Electrification Authority pitched in and helped out with an allocation of \$595,000, contingent on the receipt of 1,400 telephone subscriptions and based on a per-member rate of \$32. The cooperative wants to build 631 miles of line to serve sections of the three counties that have been without prior telephone service. Neighbors, farm agents, townspeople and other electric co-op members are working with the telephone seekers. They know, as every farmer knows, that good communication facilities are essential to good farm operation. They are willing to get out and work for the project in their spare time and without pay to help organize their neighbors up and down the rural electric lines. The same is true all over the country where electric co-op customers have jumped in and helped others get a telephone cooperative started.

The June-July issue of Rural Electrification News told the story of

how the Winnebago Rural Electric Cooperative took the lead in organizing the Winnebago Cooperative Telephone Association. Other rural electric co-ops throughout the country have been successful in similar efforts.

Community Telephone Membership Corporation

Over in Randolph County the Community Telephone Membership Corporation (the State's only operating cooperative telephone system) was able to get the cooperation of the North State Telephone Company of High Point. The High Point firm loaned technicians to the incipient cooperative and helped solve many of their complicated engineering problems. Now the co-op operates about 60 telephones for its members. An original 20 families of the area put up \$4700 back in June, 1948, to get the cooperative on its feet. The whole little system is interconnected with the North Star company which handles all switching. Service is good, say the subscribers, and everyone benefits because of a unified effort.

Assistance not only comes readily from local on-the-spot citizens but

from the office of the State Rural Electrification Authority, too.

Requests from organized groups as well as individuals flood the office of Walter E. Fuller, chief of the Rural Telephone Program under Chairman Gwyn Price's Rural Electrification Authority. A recent state-wide survey indicates that throughout the State there is a strong demand from farm people for expanded rural telephone service. The results of the survey point out that the next desired step of progress by rural groups is that of efficient and adequate communications. And speaking of progress, the people themselves are quick to recognize the State's encouraging steps towards complete rural electrification. The number of Tar Heel electrified farmsteads rose from a dismal 4 per cent in 1934 to better than 88 per cent today, slightly more than the national average.

Plenty Of Requests For Phones On Hand

Most of the requests for telephone assistance received by Fuller's office, and through the Governor himself, point out that rural telephones are a very important need of rural living. Not only from the standpoint of protection of human life and property but economically as well. With the tremendous advance of mechanized farming, artificial breeding, and the necessity of the latest and most accurate market reports, adequate communications facilities in the rural areas become an absolute necessity.

In emphasizing the need for rural telephone service Fuller mentioned two points of particular significance in the program. They were (1) assisting rural groups in surveying rural communities and counties to determine the extent and concentration of demand for telephone service and presenting this information to existing companies, encouraging them to provide the service requested. And (2) where companies, for any reason do not feel justified in providing service, assisting rural people in organizing telephone membership corporations under the State statute for the purpose of securing funds, constructing and operating their own systems.

The law enabling the North Carolina REA to help rural groups provide themselves with telephone service was passed by the 1945 General Assembly.

Under the law there have been only five telephone membership corporations chartered in the State, the latest of which is the Wilkes Telephone Membership Corporation. It

was chartered August 24, 1951, and bore the signatures of the following progressive-minded persons: Mrs. T. W. Ferguson, Coy Mathis, Ervin Key, Virgil Settle, Odell Whittington, Paul F. Vestal, Earl German, W. K. Sturdivant, Grady F. Miller and J. C. McNeil.

Other telephone co-ops, chartered and, in various stages of organization are the Skyline TMC, chartered January 4, 1951, and the Yadkin Valley TMC chartered July 20, 1950.

Each of the infant projects were started with the same steadfast loyalty and diligence displayed by electric cooperative members. Experienced co-op leaders are handy in making the rural telephone field a lot simpler to organize. Telephone co-ops seeking funds on the same principal as REA-financed electric systems—an effort of the people to obtain serv-



ice for themselves when it is impossible to get it elsewhere.

The following ways in which electric co-op leaders can be of assistance in setting up a telephone program are suggested:

1. They can utilize their acquaintance with the REA program by getting word of the advisability of telephone service to their members.
2. They can publicize progress of the telephone program through the electric co-op newsletter.
3. They can aid telephone co-op officers in effectively presenting applications to REA for a loan.
4. They can advise telephone co-op directors on important phases of the REA program.
5. They can make electric co-op membership lists available for mailing and canvass purposes.

As a result of this unity purpose between the two types of REA financed co-ops, thousands of farmers will soon enjoy the modern conveniences of a telephone right in their own home.

"My Reserve Policy Pays up to \$1440 Cash if I get sick or hurt"

says Nurse Agnes Thibodeaux.



"I checked them all... and Reserve offers most!"

"Since I'm a nurse, I know how important it is to be insured against sickness and accident. I also want the best plan for my money. That's why I checked them all, and selected the Reserve Plan. Sincerely, Agnes Thibodeaux."

(Mrs. Silas Roy, Jr.)

Costs But a Few Cents a Day!



PAYS up to \$10 per day for 180 hospital days (\$1800) \$5 to \$300 Surgeon's Fees, and other "extras"!



Up to \$150 per month CASH PAYMENT may be included for time lost as result of accident.*



Up to \$200 per person payment for doctor's calls at home, hospital, or doctor's office may also be included!*



Up to \$5,000 PAYMENT may be included for polio and 7 other dread diseases!*

*Available in most states.

FREE! NO OBLIGATION! RESERVE'S FACT-FINDER!

Contains facts you should know before choosing any health plan, such as what any policy does not pay for, etc. Ten minutes reading can be worth hundreds—even thousands of dollars to you.

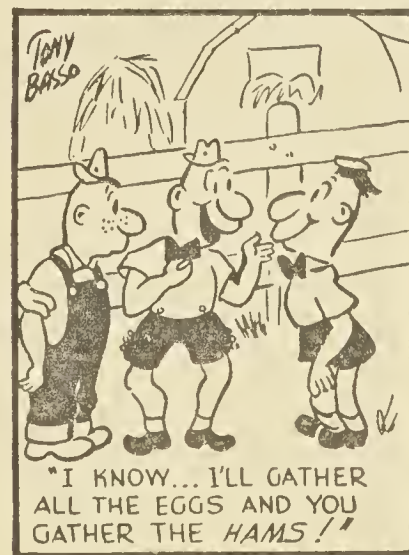
MAIL COUPON TODAY! CF-1

RESERVE LIFE INS. CO., Dallas, Texas

Name _____

St. Addr. _____ County _____
or R.F.D. _____

City _____ State _____



"I KNOW... I'LL GATHER ALL THE EGGS AND YOU GATHER THE HAMS!"

.. The Carolina Homemaker ..

By MISS YORK KIKER, Home Economist

LET'S TALK TURKEY

Turkey can be served in any way chicken is served, and practically every part of the turkey is valuable. Turkeys are in plentiful supply and the cost is reasonable. There is absolutely no need for any turkey to go to waste. Unserved turkey, or portions not attractive enough for serving, may be used in appetizing left-over recipes. Just don't call these delicious dishes left-overs, but say they are made from cooked turkey.

Turkey Stock

—for soups and jellied foods

Carcass and bits

—of left-over turkey—Cream of Turkey Soup

Meat:

Sliced (hot or cold)

Cold sandwiches

Cold plates

Cubed or chunks:

Pies

Stewed with Dumplings

Curried

Creamed in Noodle or Rice rings

Creamed Casseroles

Chop Suey Salads

Ground:

Hash Mousses

Timbals Cutlets

Liver:

Salads On Toast

Giblets:

Sauces Gravies

On rice or toast

Feet: (Well-cleaned)

Soups Jellied

TURKEY HASH—De Luxe

½ cup Mushrooms, sliced

Butter or other fat

2 cups Turkey, cooked, diced

2 cups potatoes, boiled, diced

1 cup cream or evaporated milk

1 tsp. Onion, minced

Salt

Pepper

Paprika

1. Brown mushrooms in butter; add turkey, potatoes, cream and onion.
2. Cook slowly to thicken. Season to taste.
3. Serve hot, or pour into well greased baking dish. Bake in moderate oven 20 to 30 minutes.
4. If desired, press holes into surface deep enough to hold 1 egg each.
5. Make in moderate oven until eggs



are cooked to desired doneness. 8 servings approximately.

TURKEY CHOWDER

2 tablespoons chopped bacon

¼ cup chopped onion

1 cup diced celery

2 cups cubed potatoes

1 cup diced cooked turkey

2 cups turkey broth

1 cup whole kernel corn

2 tablespoons chopped parsley

2 tablespoons flour

1 cup milk

Salt and pepper

Place bacon in frying pan over heat. When some of the fat has been cooked out add the onion. Continue cooking until onion is soft and bacon is brown.

Meanwhile, cook celery, potatoes and turkey in broth until the vegetables are tender. Then add corn, cooked bacon, onion and parsley.

Blend flour with milk and stir into cooking mixture. Cook about 15 minutes longer, stirring occasionally. Season to taste.

6 servings.

TURKEY PIE

1½ cups chopped cooked turkey

¼ cup cooked diced celery

2 tablespoons finely minced onion

¾ cup cooked diced carrots

¼ cup canned or cooked peas

1½ cups medium sauce or turkey gravy

Unbaked pastry

Place turkey, vegetables, and sauce in layers in shallow baking dish or in four individual baking dishes.

Bake in hot oven (425° F) 20 minutes or until hot through. Meanwhile, cut pastry into four circles or other designs and bake 12 to 15 minutes on baking sheet.

Place baked pastries on top of pie and serve.

One cup seasoned mashed potatoes may be used in place of pastry. Add potatoes in ring around edge of pie before baking.

4 servings.

BAKED TURKEY HASH

2 cups ground cooked turkey

2 cups ground or finely chopped potatoes

2 tablespoons chopped green pepper

¾ cup finely chopped or ground onion

1½ teaspoons salt

Pepper

½ cup turkey broth or water

Mix all ingredients together. Place in a greased baking dish. Cover. Bake in moderate oven (350°F) about 1 hour, removing cover during last half hour for browning.

4 servings.

TURKEY DUMPLINGS

1½ cups sifted flour

4 teaspoons baking powder

1 teaspoon salt

2½ cups ground cooked turkey

1 cup milk

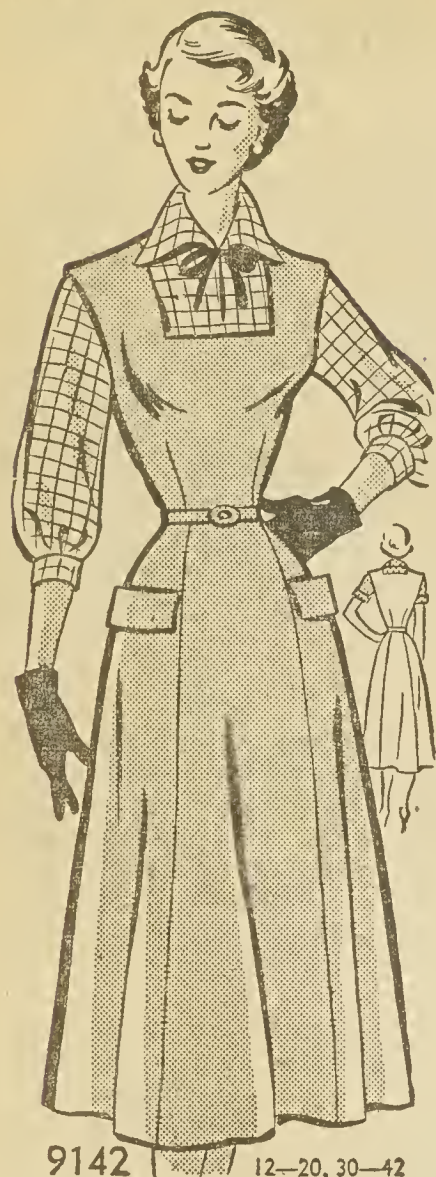
1 egg, beaten

About 3 cups thin turkey gravy or broth.

Sift flour, baking powder, and salt

Recipes—Continued on Next Page

So Useful, Sew This!



9142 12-20, 30-42

WEAR IT with its own smart blouse, with other blouses and sweaters! Bare it for a gay date-dress! Perfectly simple with square neckline, fitted bodice, easy skirt, pocket-flaps—it's the handsomest jumper of the season!

Pattern 9142 in sizes 12, 14, 16, 18, 20; 30, 32, 34, 36, 38, 40, 42. Size 16 jumper takes 3 yards 39-inch, blouse $1\frac{7}{8}$ yards.

Thrifty for Gifts



4718

S-14-16
M-18-20



ONE yard of 35-inch for the small size! Little more for the other! As shown in diagram this apron is ONE piece plus ties and pockets. You could give MORE gifts this year if you use this apron pattern. It will conserve your fabric, money and time.

Pattern 4718 comes in sizes small 14, 16; medium 18, 20. Small size takes one yard 35-inch.

Send **THIRTY CENTS** (in coins) for each pattern to: **CAROLINA FARMER**, 222 Pattern Department, 232 West 18 St., New York 11, N. Y.

Half-Size Fashion



4623

14½-24½

THIS IS YOUR HALF-SIZE pattern, designed for the shorter woman! You'll find it so easy to cut, with NO alteration worries. This particular dress is just what you need for now through winter, a good all-around dress!

Pattern 4623 is a Half-Size Fashion in sizes 14½, 16½, 18½, 20½, 22½, 24½. Size 16½ takes 3¼ yards 39-inch fabric.

— RECIPES —

(Continued from Page 14)
together. Add turkey and mix thoroughly.

Add milk to egg and stir into turkey and flour mixture.

Heat gravy in deep pan. When gravy boils, drop mixture into it by spoonfuls. Cover tightly at once.

Cook about 15 minutes. Do not remove cover at any time during cooking.

10 medium-sized dumplings.

SAFETY SUGGESTIONS GIVEN FOR HUNTERS

Treat every gun like a loaded gun!

This is a fundamental rule for hunters who want to avoid accidental shootings.

Precautions which all hunters should observe are as follows:

When entering automobile, home, or camp, either empty the gun or open the breech.

Always be sure the barrel and breech are clear of obstructions.

Always carry your gun so you can

control the direction of the muzzle.

Be sure of your target before pulling the trigger.

Never point a gun at anything you do not intend to shoot.

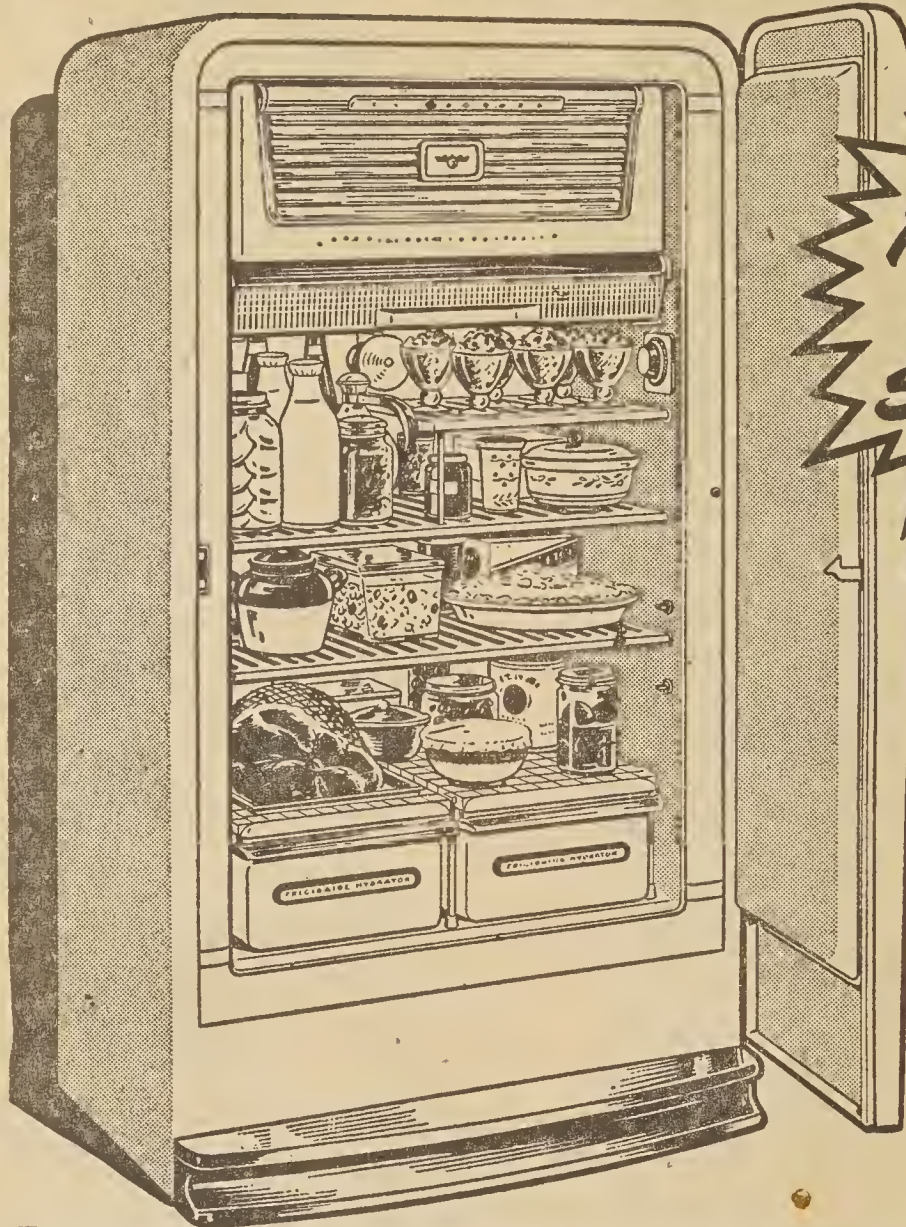
Never leave your gun unattended unless you unload it first.

Never climb a tree or a fence with a loaded gun.

Never shoot at a flat, hard surface or the surface of water.

Don't mix gunpowder and alcohol.

3 NEW FRIGIDAIRE MODELS



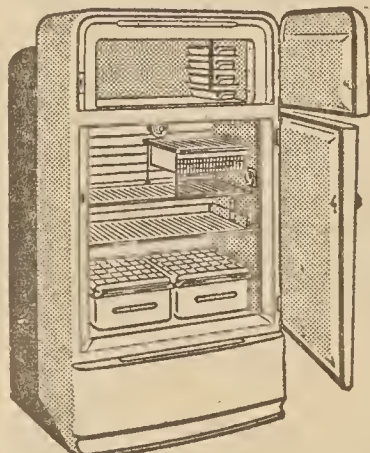
**MADE
FOR ONCE-
A-WEEK
SHOPPING!**



Now you can have a refrigerator that lets you decide when to shop. Perhaps it's a day when stores are less crowded—parking is simpler, shopping's more leisurely. Whatever day you choose, you have the assurance that your Frigidaire Refrigerator will give you plenty of space—and the right kind of cold—for keeping all your foods *safe* from one shopping trip to the next. Shown here are representative models of Frigidaire's complete line.

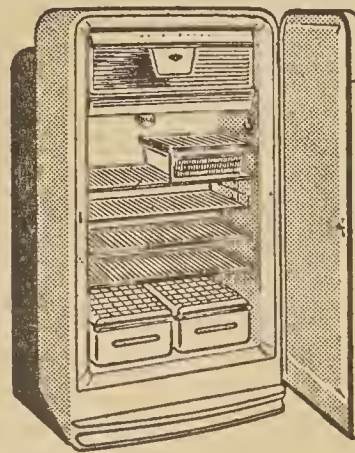
◀ **FRIGIDAIRE MASTER MODEL—MO-81** gives you 8.1 cu. ft. of storage space. Its full-width Super-Freezer Chest holds over 41 lbs. of frozen foods. You have 15.7 sq. ft. of shelf area and more space *between* shelves. Twin, stacking Hydrators give you moist-cold storage space for over 19 quarts of fruits and vegetables. Famous Meter-Miser mechanism provides a constant flow of safe cold top to bottom.

Frigidaire reserves the right to change specifications, or discontinue models, without notice.



**FRIGIDAIRE
IMPERIAL MODEL**

IO-100—a new and different 10 cu. ft., 2-door refrigerator—gives you *three* kinds of cold, each with its own refrigerating system. Food-Freezer Cold in Locker-Top, Super-Safe Cold in food compartment, and Super-Moist Cold in Hydrators. Truly, America's finest refrigerator!



**FRIGIDAIRE
DE LUXE MODEL**

DO-107 has 10.7 cu. ft. of storage space, full-width Super-Freezer Chest with 49 lb. capacity, Cold-Wall Cooling in food compartment. Has all the latest food-keeping features including Frigidaire's exclusive Quickube Ice Trays and the new, improved Meter-Miser mechanism.

FARMERS HARDWARE & SUPPLY CO.

"EVERYTHING FOR THE FARM AND HOME"

MOCKSVILLE, N. C.

ANSON SUPPLY COMPANY, INC.

WATER SYSTEMS AND PLUMBING SUPPLIES

WADESBORO, N. C. - PHONE 300

Z-3

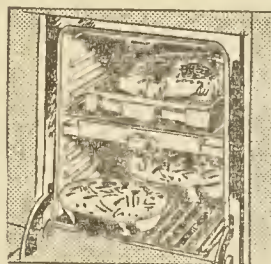
Now you can bake and roast at the same time—in the same oven!



The first range of its kind! Frigidaire's new and flexible "Wonder Oven" Range!

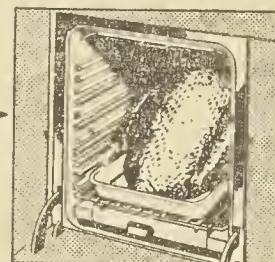
Here's the perfect range for farm kitchens . . . with two complete ovens that become one big oven in just a twinkling! Now—you can pair up puddings with pot roast, casseroles with cake, pork chops with pies—or bake and broil at the *same time* in the *same oven*!

Other advantages include beautiful new styling, the new Cook-Master Clock Control that frees you from oven watching, thrifty 5-Speed Radiantube Units and Frigidaire's Lifetime Porcelain inside and out. For real cooking ease, see Frigidaire's meal-making "Wonder Oven" Range!



← Look! It's 2 Ovens!

Each separate, each with its own heat control. Compact, complete, thrifty. Ovens are 10½ and 9½ inches high—each has room for all normal needs.



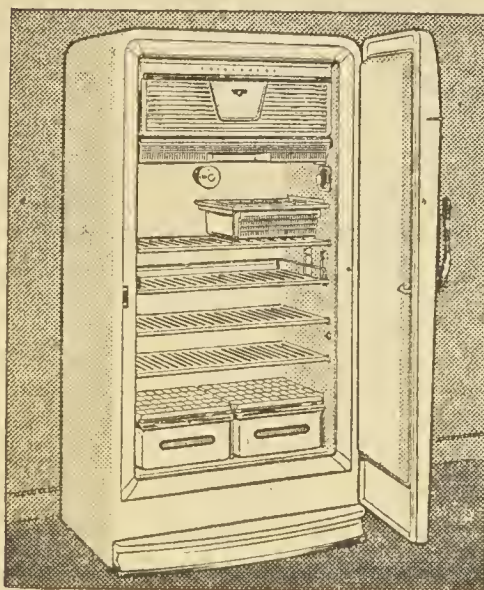
Presto! It's 1 Oven! →

Drop the center heating unit to its bottom position—you have one giant oven—20 inches high, 16 inches wide, 19¼ inches deep. Big enough for a 30-lb. turkey.



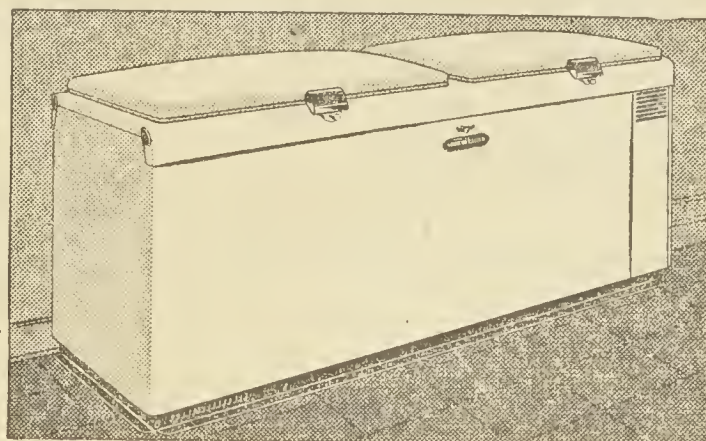
Frigidaire Appliances for the Farm Home

Refrigerators • Electric Ranges • Automatic Washer • Air Conditioners • Electric Ironers • Food Freezers • Milk Coolers
Electric Dehumidifier • Electric Water Heaters • Kitchen Cabinets and Sinks • Automatic Clothes Dryers



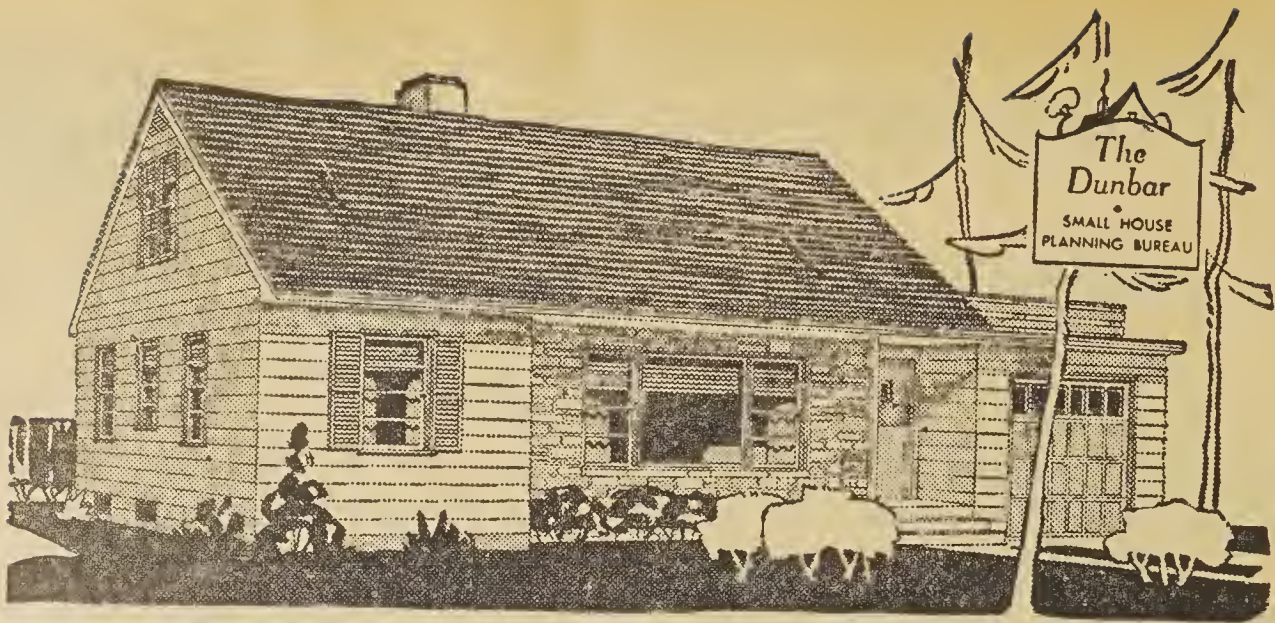
← New Frigidaire DeLuxe Refrigerator—made for once-a-week shopping! This 10.7 cu. ft. refrigerator holds more food than previous models without taking any more kitchen space, and gives you the different *kinds* of cold needed to keep *all* foods safe.

New Frigidaire Food → Freezers are available in several sizes designed to meet most needs. Which-ever size you choose, you'll find new convenience features, new beauty. Plus a constant flow of *safe cold* from Frigidaire's famous Meter-Miser, to protect your frozen foods.



Visit your Frigidaire Dealer next time you're in town. Or write Frigidaire Division, General Motors Corporation, Dayton 1, Ohio. In Canada, Leaside (Toronto 17), Ont.

Frigidaire reserves the right to change specifications, or discontinue models, without notice.



CAROLINA FARMER HOUSE OF THE MONTH



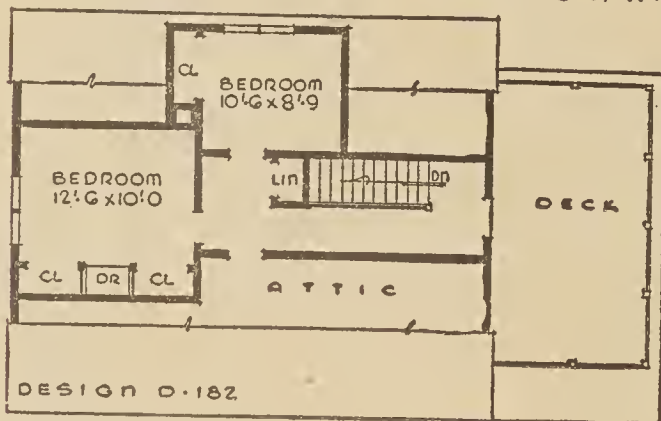
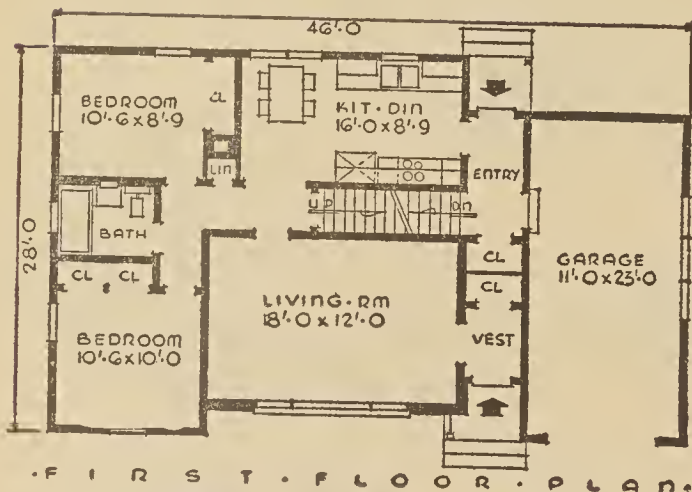
THE DUNBAR has a first floor that consists of two bedrooms, bath, living room and combination kitchen-dinette. Future expansion is taken care of on the second floor where two additional bedrooms can be finished. There is a full basement and an attached, front drive-in, garage with a flat deck and wood rail.

Wardrobe closets are used in all bedrooms, linen cabinets on both floors and coat closets for each entrance.

The kitchen cabinets are arranged on opposite walls in one end of the kitchen. The range and the refrigerator are on the inside and the sink is placed under the window.

Plans for this house call for frame construction, siding, asphalt shingles, double glazed picture window, covered entrance in front and concrete steps.

Dimensions of the Dunbar are 46 feet by 28 feet. Floor area is 893 square feet. Cubage totals 20,093 cubic feet, not counting garage.



SMALL HOUSE PLANNING BUREAU

St. Cloud, Minnesota

Please send me more information, without obligation, about the plan features and the type of construction used in the Dunbar house as pictured in the Carolina Farmer.

NAME

ADDRESS

CITY STATE

Garden Time

By Robert Schmidt

Now that we have had a killing frost, I am about to take up my dahlia roots and place them in storage. The procedure is as follows: I cut off the stem of the plant at the ground. With a spading fork I loosen the clump on all four sides and then work the fork under the clump and lift it out. That's hard on the back but must be done carefully because many varieties have long slender roots which are easily broken at the neck making them worthless. Most of the soil may now be removed from the clump.

USE LABELS

Since I have about 100 varieties, I label each clump, attaching a permanent type label to one of the roots. Wooden labels will rot and should not be used. Some growers write the name directly on the root with an indelible pencil.

Good storage conditions are essential. The roots must not freeze nor must they dry out in high temperatures. Forty degrees F. is ideal. I am fortunate in having a good storage room where I have successfully stored the clumps each year. I place the clumps on the dirt floor and cover them with granulated peat moss to a depth of about 4 inches. Another layer of clumps may be arranged on top of the first layer and these in turn covered with peat. I have had no trouble keeping dahlia roots under these conditions. A cellar with a dirt floor or a root cellar could be used in a similar manner. A furnace heated basement is not very suitable because it is too warm.

CUT STEMS

In eastern and central portions of the State dahlias may be left in the ground all winter. The stems should be cut off at the ground and the hills covered with several inches of pine straw or leaves. It is important that no water be allowed to stand near the hills. In the spring when growth starts, the clumps should be dug up and divided.

Some growers are now using vermiculite to cover the roots in storage and have had good results with it. The main purpose of any of these materials is to keep the roots from freezing and to keep them from drying out.

Four-fifths of the meat sold through North Carolina grocery stores and restaurants comes from outside the State, a recent survey reveals.

Mallard Duck

If census takers could count every duck in North America, it is likely that they would find more Mallards than any other kind. There are tame ones on farms and wild ones living in most parts of the continent.

Wild Mallards spend their summers from Alaska to Greenland and south as far as California and Virginia. In the winter, they live in the southern half of the United States, and down into Mexico and Central America.

Migrate

With the change of seasons, great flocks of them take to the air. They make good time on their journeys, says the National Wildlife Federation, because they can fly up to sixty miles an hour.

While beating their strong wings, they watch for pools or lakes of fresh water where they can live and find food. In the water they get mosquito larvae, insects, snails, and shellfish. Around the edges they feed on the seeds and stems of plants.

Among the weeds and bushes near the water, the Mallards build nests of leaves and grass, with linings of dark gray down. When her nesting place is ready, the female lays from six to thirteen large eggs. The eggs may be light greenish or gray-brown.

Young

After she sits on them for 26 to 28 days, the eggs hatch. The baby ducklings, covered with soft yellow down, quickly learn to walk and swim.

As they grow, the young birds begin to look more and more like their



© National Wildlife Federation
Mallard Duck

parents. The females are mostly brown, with marks of black. They have dull yellow bills and feet.

The males have green heads and necks, white collars, and purple-brown breasts. They are light gray underneath and darker on their backs, with a touch of blue in their wings. Their bills are yellow and their legs and feet are orange.

Valuable

Mallards grow to be about 28 inches long. They weigh between 3½ and 4 pounds. The females are slightly smaller than the males. According to the National Wildlife Federation, they are among our most valuable wild ducks.

Interesting information on other wildlife species can be obtained by writing to the National Wildlife Federation, Washington 10, D. C.

POWER SHORTAGE ADMITTED

In the midst of power shortages in many sections of the country, the private utilities have finally come to realize that a propaganda barrage will not solve the problem of getting power.

The Pacific Northwest was the first to feel the shortage of electrical power and "brownouts" have been instituted already. This was due to the fact that rain fall has decreased this year.

Two conservative surveys show that in nearly all sections of the country there is grave danger that the winter peak use period, that around Christmas, will demand more power than is available. The reserve margins of power in almost all areas is lower than half what is desirable.

Private utilities have insisted that government built dams have brought on the power shortage. And yet, for instance, in the TVA area private power companies had a phenomenal growth after TVA was begun. And this situation prevailed in the west as well. However, the private companies are now entering into new fields which they refused to enter originally, through the impetus of government and co-op development plans.

Our country needs the private companies, the government plants as well as the co-op distribution and generating plants. Each has helped the other in expanding to serve the constant increase in the demand for power from defense industries. But there is a lot more to do for all.

(HABIT—Continued from Page 10)
company's assets and the "Birds Eye" name for \$2,000,000.

Today, in addition to Birds Eye, there are over 1400 brands of frozen foods on the market, 1100 packers, 200,000 retail stores selling frozen foods, 2,000,000 home freezers, and an astounding variety of quick-frozen foods.

You can now buy, in addition to the everyday basic foods, such unusual quick-frozen items as tortillas, whale meat, Chinese egg rolls, open-face Cheddar cheese sandwiches, pizza pies, chowmein, apple pie a la mode, crepes suzettes, and borsch.

Despite the tremendous strides made by the research staffs of the major quick-freezing firms, a few foods remain unfreezable. (Lettuce is an example. You can't quick-freeze lettuce without injuring its texture.)

Also still eluding the freezing machines are green peppers, cantaloupe, onions, pears, clingstone peaches, grapes, artichokes, pumpkins, and beets.

Some of these foods may some day be quick-frozen successfully, but in the meantime the business is booming because of the many types of foods that are readily adaptable. Even the famous Automats are succumbing to the lure of quick-frozen foods. There's now an Automat in Philadelphia serving only frozen foods.

More Jobs for More People

The growth of the frozen foods business has not only enabled the packers themselves to expand. It has meant the growth of many other industries connected with it in one way or another.

Perhaps most important of all is the fact that the steadily increasing consumption of frozen foods has created a larger market for the farmers of America. Frozen food packers usually pay the farmer good prices for his produce. And major firms like Birds Eye work hand in hand with the farmer, providing him with tested seed and guiding him on proper care of his soil and on controlling pests. Birds Eye, in one recent year, tested more than 100 varieties of peas before choosing one it considered of high enough quality to satisfy the consumer.

Another segment of America's working population has benefited greatly from the appearance of frozen foods on the market. That is the large group of warehousemen whose job it is to store goods before delivery to the retailer. There are over 1000 warehouses having refrigerated space

in the United States where many millions of pounds of quick-frozen foods are stored.

Consider, too, those engaged in the transportation business. More and more refrigerated trucks on U.S. highways carrying frozen foods from the packing plants to the warehouses, or from the warehouses to the food markets. This has meant more jobs for more people.

And then there's the grocer. More and more of the grocers are displaying frozen foods because they know the demand for them is growing by leaps and bounds. Only four years ago, in 1947, frozen foods represented less than 1 per cent of the total U.S. food store dollar sales. In 1949, dollar sales had increased more than 65 per cent and frozen food dollar sales accounted for almost 1½ per cent of total food store dollar sales. The retail frozen foods pack in 1950 was 1,750,000,000 pounds, 20 per cent more than the 1949 pack and 46 per cent more than the 1948 pack. The amazing rise of the young frozen orange juice concentrate business has had much to do with the over-all spurt of the frozen foods industry. The 1950 retail pack of approximately half a billion cans represents a 915 per cent increase over the 1948 pack! Today, almost four out of every ten urban families using orange juice drink the frozen variety.

At the rate this frozen food industry has expanded one cannot predict what the ceiling will be. One thing, however, appears relatively certain. Frozen foods are here to stay. They have endeared themselves to the housewife—more and more consumers daily buy them by habit.

(FIRE—Continued from Page 7) cent of the fires in city homes.

The roof of a structure, in addition to being exposed to the normal wear-and-tear of the elements, is highly vulnerable to fire. Sparks landing on combustible roofs account for about seven per cent of home fires each year, both in town and on the farm. A roof covered with fire-safe asbestos-cement shingles or concrete tile protects a home from this type of fire destruction.

Concrete Masonry Walls Effective Fire Barrier

Concrete masonry now accounts for about 65 per cent of total volume of new masonry wall construction in the United States. Severe fire tests conducted by the Underwriters' Laboratories in Chicago showed that concrete masonry walls are effective fire barriers for three, four and even five

hours. In these exacting tests, walls of seven different commercially manufactured concrete masonry units (blocks) were given impartial but highly competitive tests. Even when subjected to temperatures above 2,200 degrees F., concrete masonry walls continued to serve as effective fire barriers and supported loads with a high margin of safety.

At the conclusion of each of the fire tests, the walls while still under compression were subjected to a stream of water from a fire hose, without any significant damage or reduction in load-carrying ability.

Farms Suffer Heaviest Losses

Farmers over the nation are becoming more conscious of firesafety.

And they have good reason—both humane and economic. Farms are particularly susceptible to fire, which strikes a farm building somewhere in this country every 15 minutes and destroys approximately \$100,000,000 of farm property annually. Because most farms are located outside city limits and away from well equipped and organized fire-fighting facilities, even a small blaze may get out of control and wipe out a farmer's life work before sufficient help arrives.

Faulty building construction is a basic cause of the heavy destruction from fire in both farmhouses and outbuildings. The immediate cause of 37 per cent of farm fires is lightning, while defective or overheated chimneys account for 11 per cent, and careless handling of inflammable liquids 8 per cent.

Because of its fire-resistance and other worry-free qualities, the uses of concrete and concrete masonry on farms have become almost as varied as the duties of the farmer himself. Concrete tool sheds and garages, silos and feed bins, dairy barns, water troughs and cooling tanks, and barnyard pavement—to name but a few—have become familiar equipment on the farm. A relatively new development is the construction of mow floors of cast-in-place reinforced concrete. Tons of feed stored in a hay mow are a constant source of fire danger. Concrete mow floors have already proven themselves invaluable in protecting herds. In some instances the increased cost of firesafe construction is actually less than the value of one of the cows which it protects.

In his continuing fight against fire, the farmer has learned to rely more and more on firesafe building materials, with the result that lack of adequate fire-fighting facilities is becoming less of a worry.

SEARCH THE TOWN!

and you won't match this **BIG DE LUXE**
Westinghouse REFRIGERATOR

at only

\$259⁹⁵

46 lbs. frozen storage . . .
 full-width Freeze Chest and
 Storage Tray.

**Ice cubes in less than an
 hour!** COLDER COLD for
 better food-keeping.

3-way door handle—lets you
 open the door with both hands full.

Convenient Butter Keeper . . .
 extra-deep Humidrawer . . .
 Shelves-In-The-Door and remov-
 able Egg Keepers.

**Long-life Westinghouse
 quality**, even at this sensation-
 ally low price!

See it today! You can't buy
 more in convenience, perform-
 ance and value!



Ask about
 our convenient
 terms

YOU CAN BE SURE...IF IT'S Westinghouse

ECONOMY AUTO SUPPLY

ON THE SQUARE—PHONE 63
 ROCKINGHAM, N. C.

DAVIE FURNITURE COMPANY,

"ON THE SQUARE"
 MOCKSVILLE, N. C.

ALLEN FURNITURE COMPANY,

"THE HOUSE OF DEPENDABLE FURNITURE"
 WADESBORO, N. C.

Z-3

Editorially Speaking

Cash In on Scrap

There is an extra forty million dollars income available to farmers in 1951. That is the approximate current value to the farmer of the 1,500,000 tons of scrap iron and steel estimated to be located on U.S. farms.

Coupled with the value of this scrap is the urgent need for scrap to make steel. Steel is vital to our national economy. Today much of this steel is being channeled to the military. Part of it is being allocated to manufacturers of farm equipment to assure us of a properly mechanized agriculture.

In order to avoid a slow-down in steel production it is necessary to utilize all of the available scrap. The National Production Authority has launched a nation-wide drive to collect idle scrap. Farmers are included in this scrap collection program.

You, as farm advisors, can help by telling your farmer friends about the drive and urging them to cooperate.

Why Scrap Is Essential

Steel is made from approximately one-half scrap and one-half pig iron. For example, the average self-propelled combine contains more than 7500 pounds of steel. This is over 90% of the total weight of the combine and would require about 3750 pounds of scrap to make the necessary steel.

Scrap is used to make new iron and steel because it adds to the quality of the steel and helps keep production costs down. Since scrap is iron and steel that has already been refined the new refining process is shortened. Each ton of scrap used conserves approximately two tons of iron ore, one ton of coal and nearly one ton of limestone and other materials.

Unless enough scrap is obtained steel production will drop. This means less steel for farm equipment.

When Is Scrap Needed?

Scrap is needed immediately. Under normal steel companies usually keep a sixty-day supply of scrap on hand. But today many of these steel companies are operating on a day-to-day basis.

Furthermore, winter will soon be here. Due to bad weather the flow of scrap to steel mills falls off. It is vital that the sorely needed scrap reaches the steel mills before winter to prevent losses in steel production.

Our Great America ☆ by Woody



Who Buys the Farmer's Scrap?

Scrap is being handled through local salvage dealers. Farmers wishing to sell their scrap should take it to their local dealer or call him if they are not able to haul the scrap to town.

The price of scrap is controlled by the Office of Price Stabilization. It also varies with the type of scrap. Heavy machinery, fence posts, and the like are good scrap for making steel. Light scrap such as pots and pans make poor scrap and are of little value.

If some of the farmers in your area hesitate to take the time to collect the scrap, it still offers an ideal opportunity for some farm group to add to their treasury. Granges, 4-H Clubs, FFA groups or similar organizations can profitably make a pickup campaign.

Combine Scrap Drive And Cleanup Campaign

One of the worst eyesores on farms today is old, worn-out equipment that has been left lying around buildings and fields. It serves no useful purpose and detracts from the appearance of the farm.

ONE FOR THE MONEY . . .

Want to get more out of your dollar? We wouldn't recommend wringing it out . . . people are hard enough on bills these days.

But there is one good way to get more out of that shrinking violet—the good old dollar.

Electricity is your cheapest commodity. The dollar today will buy less than one-third what it did in 1900. But that same dollar buys more than twice as much electricity now as it did in 1913. You gain both ways.

Today the average cost per kilowatt of electricity is the same as it was in 1939 and yet cotton was selling for 9c per pound then, hogs 6c per pound and beef 5c per pound. Those prices have gone a long way since then . . . but electricity has stayed the same.

Your locally owned-locally controlled co-op is doing its part, not only to hold the line on electric power cost but to maintain a high standard of service. Your co-op has helped you to squeeze that dollar.

Don't you be the Millionth Man (or the one who kills him)

America's millionth traffic fatality will occur this December, the National Safety Council says. Is it possible to postpone that millionth death? Are there any steps *you* can take to avoid being the victim—or the unwilling killer? *Yes!* Remember these simple safety rules. Put them into practice . . . *all* the time.

Obey speed laws! Speeding drivers are involved in 1 out of 3 fatal traffic accidents. If you like to speed, better slow down—before it costs you your life.

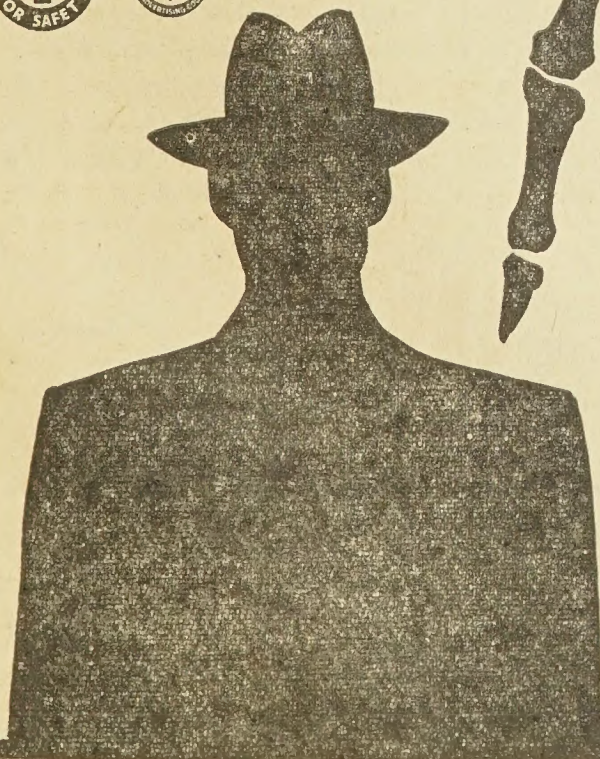
Watch out for children! Last year, 120,000 children were involved in accidents. Be extra cautious when driving near schools, playgrounds, or in residential areas.

Safety-check your car! Bad brakes, tires or lights can put you and your family in the hospital, or in the cemetery. Keep your car in perfect running condition.

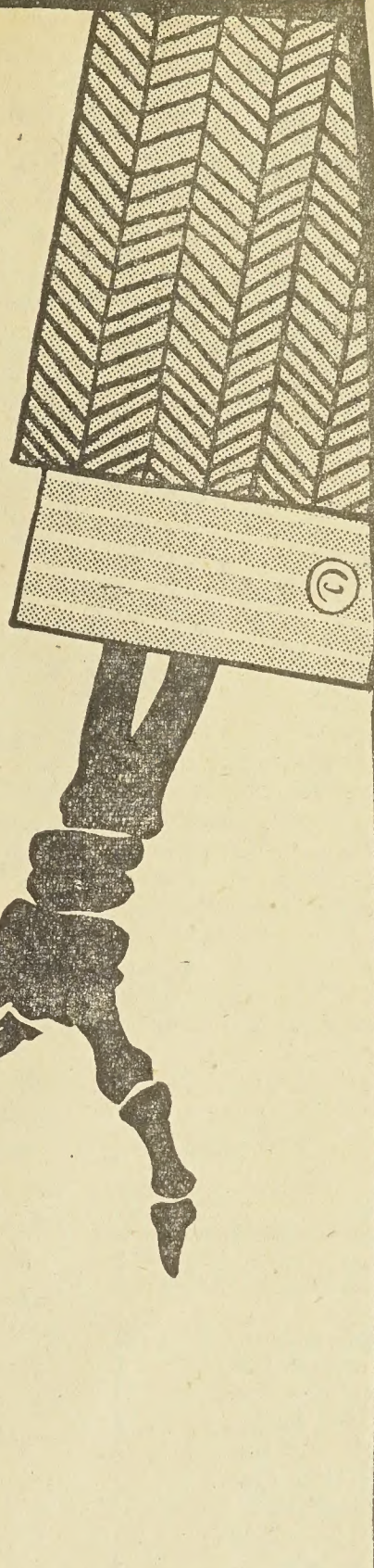
Be doubly alert at night! Over half of all traffic fatalities occur at night. Walking or driving, you need a double order of caution to make up for reduced visibility.

Four simple rules. Follow them.

Don't you be one in a million!



NORTH CAROLINA
DEPARTMENT
OF
MOTOR VEHICLES





with a **TORVIC QUICKFREEZE**

Join the thousands of thrifty folk who have learned how easy and saving it is to live with a Torvic Quickfreeze.

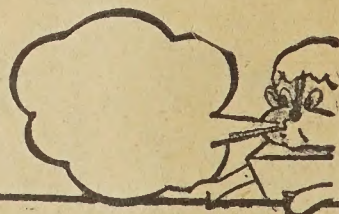
Torvic's '51 Quickfreeze is the best buy of the year that pays you for years. Made by America's largest manufacturer of commercial refrigeration.

Sturdy steel construction, 5" of Fiberglas insulation keeps temperature and operating cost down. Safe, counterbalanced lid with automatic light rises for every occasion to save you work, time and dollars. Adjustable dividers make storing and selecting food a snap. You can freeze up to 125 pounds per day . . . store 420, 700 or 910 pounds depending on which of the three savings models you select.

FEATURES

- Nationally known compressor unit
- Separate freezing and storage areas
- Balanced lids
- 5" Fiberglas insulation
- 100% bonded copper coils
- Adjustable dividers
- Utility basket
- Heavy steel construction
- 16, 20 and 30 cubic foot capacities
- 5 YEAR WARRANTY
- 5 YEAR FOOD INSURANCE

SEE YOUR
TORVIC DEALER TODAY
FOR THE BEST DEAL
IN TOWN



PURDIE EQUIPMENT CO., INC.

P. O. BOX 708

Z 8-4

DUNN, N. C.

Phone 2069